The Invention Claimed Is:

1. Apparatus for decorating an edible food without substantially deforming said edible food even when said edible food is soft, said apparatus comprising, in combination:

a hand held container defining an interior holding a liquid decorating substance for decorating an edible food; and

an elongated, soft, flexible nib connected to said hand held container, said nib having a porous distal end and a nib interior defining voids in fluid flow communication with the interior of said container and with the pores of said porous distal end for receiving the liquid decorating substance from the container interior and conveying said liquid decorating substance to said porous distal end through said nib interior for application to said edible food due to contact between said porous distal end and said edible food, said nib readily laterally flexing when in contact with said edible food when pressure is exerted on said edible food by said porous distal end to substantially prevent deformation of said edible food even when said edible food is soft and the pressure exerted is slight during application of said liquid decorating substance to said edible food by said apparatus.

2. The apparatus according to Claim 1 wherein said nib is formed of an open cell foam material.

3. The apparatus according to Claim 2 wherein said open cell foam material is acetalized polyvinyl alcohol.

4. The apparatus according to Claim 2 wherein said open cell foam material is a hydrophilic material.

5. The apparatus according to Claim 3 wherein interstitial cells of the acetalized polyvinyl alcohol open cell foam material accommodate said liquid decorating substance and wherein said liquid decorating substance also is located at an outer surface of said porous distal end, said nib utilizing capillary action to carry liquid decorating substance from the nib interior to the outer surface of said porous distal end to replace liquid decorating substance transferred from the nib to said edible food.

6. The apparatus according to Claim 1 wherein said nib is configured with a concave taper, decreasing in cross-section in the direction of the porous distal end.

7. The apparatus according to Claim 1 wherein said nib is formed of elastic material and is of integral construction.

8. The apparatus according to Claim 2 wherein said open cell foam material has a porosity of from about 88% to about 92%.

9. The apparatus according to Claim 8 wherein the average pore size is from about 60 microns to about 300 microns.

10. The apparatus according to Claim 2 wherein said open cell foam material has a water absorption rate (percentage of mass) of from about 1,020% to about 1,300%.

11. The apparatus according to Claim 2 wherein said open cell foam material has a pore size distribution of from about 30 microns to about 150-400 microns.

12. A method of decorating an edible food even when said edible food is soft, said method comprising the steps of:

providing fluid flow communication between the interior of a container holding a liquid decorating substance and an elongated, soft, flexible nib having a porous distal end and a nib interior defining voids;

filling said voids of said nib with the liquid decorating substance from the interior of said container and locating the liquid decorating substance at an outer surface of said porous distal end;

engaging a food surface of the edible food with said porous distal end;

moving the porous distal end relative to said edible food along said food surface while maintaining engagement between said porous distal end and said food surface;

during movement of the porous distal end along said food surface, flowing the liquid decorating substance through said nib interior and out of said porous distal end onto said food surface to decorate said food surface; and

during said step of moving the porous distal end relative to said edible food along said food surface, laterally flexing said nib to substantially prevent deformation of said